

COMTE JOSEPH

FINE COGNAC V.S.

PRODUCT OF FRANCE

TECHNICAL DATA SHEET



PRODUCT PROFILE

CATEGORY	ORIGIN
Fine Cognac V.S.	Cognac, France
BOTTLE SIZE	ALCOHOL
70 cl	40% alc./vol.

TASTING PROFILE

COLOR	Warm amber with copper reflections.
NOSE	Fruit-led aromas with vanilla and gentle oak.
PALATE	Rounded, approachable and softly warming.
FINISH	Clean, mellow and lightly spiced.

CLASSIC & APPROACHABLE

A versatile V.S. for sipping, long drinks and classic cocktails.

THE ART OF FRENCH COGNAC

Smooth • Warm • Versatile

RECOMMENDED SERVES



Neat
TULIP GLASS

Serve at room temperature and allow the Cognac to open for a few minutes.



On the Rocks
LOWBALL

Pour over one large cube for a slower, gently chilled serve.



Sidecar
CLASSIC COCKTAIL

Cognac, orange liqueur and fresh lemon, shaken and served up.



Highball
LONG DRINK

Build with chilled soda or ginger ale and garnish with citrus.

PAIRING IDEAS

Dark chocolate
Roasted nuts
Aged cheeses

KEY APPLICATIONS

Back-bar Cognac
Classic cocktails
After-dinner service

STORAGE

Store upright
Cool, dry place
Avoid direct sunlight

SERVICE NOTE

A versatile V.S. expression designed for approachable Cognac service. Enjoy responsibly and serve to adults of legal drinking age.

SMOOTH • WARM • TIMELESS • PRODUCT OF FRANCE